

AMENDMENTS TO THE CLAIMS:

Please amend the claims as follows:

Claims 1-12. (Cancelled)

13. (Currently Amended) A method for the prevention of defective ageing of white wines, wherein ~~characterized in that~~, during the preparation of said wine, yeast previously enriched in glutathione is introduced into the must at the beginning of, during or after the alcoholic fermentation step.

14. (Currently Amended) The method as claimed in claim 13, wherein ~~characterized in that~~ said glutathione-enriched yeast contains more than 0.5% of glutathione by weight relative to the weight of solids of the yeast.

15. (Currently Amended) The method as claimed in claim 13, wherein ~~characterized in that~~ said glutathione-enriched yeast contains at least 1% of glutathione, ~~and preferably at least 1.5% of glutathione~~, by weight relative to the weight of solids of the yeast.

16. (Currently Amended) The method as claimed in claim 13, wherein ~~characterized in that~~ said glutathione-enriched yeast is introduced into the must in a proportion of 0.1 g to 1 g of solids per liter of must, ~~preferably in a proportion of 0.3 g/l to 0.7 g/l, and more preferably in a proportion of 0.5 g/l.~~

17. (Currently Amended) The method as claimed in claim 13, wherein ~~characterized in that~~ the introduction of said glutathione-enriched yeast into the must produces a provision of at least 3 mg of glutathione per liter of must, ~~preferably at least 5 mg, and more preferably approximately 9 mg of glutathione per liter of must.~~

18. (Currently Amended) The method as claimed in claim 13, wherein
~~**characterized in that**~~ said glutathione-enriched yeast is introduced into the must in one
or more of the following forms: active dry yeast, inactive dry yeast.

19. (Currently Amended) The method as claimed in claim 13, wherein
~~**characterized in that**~~ said glutathione-enriched yeast consists at least in part of the
yeast inoculated into the must in order to carry out the alcoholic fermentation.

20. (Currently Amended) A fruit juice undergoing fermentation or after
fermentation, wherein ~~**characterized in that**~~ it comprises an amount of glutathione-
enriched yeast which provides at least 3 mg of glutathione per liter of juice, ~~preferably at~~
~~least 5 mg, and more preferably approximately 9 mg of glutathione per liter of juice.~~

21. (Currently Amended) The fruit juice as claimed in claim 20, wherein
~~**characterized in that**~~ it comprises yeasts enriched in glutathione at more than 0.5% by
weight of glutathione relative to the weight of solids of the yeast.

22. (Currently Amended) The fruit juice according to claim 20, wherein
~~**characterized in that**~~ it comprises yeasts enriched in glutathione at ~~[[at]]~~ least 1%, ~~and~~
~~preferably at at least 1.5%,~~ by weight of glutathione relative to the weight of solids of the
yeast.

23. (Previously Presented) A wine prepared by means of a method as claimed
in claim 16.

24. (Previously Presented) A wine produced from a fruit juice according to claim
20.

25. (Currently Amended) Method for preventing the defective aging ageing of wine by means of a provision of glutathione, wherein characterized in that the glutathione is protected during alcoholic fermentation by its presence in yeast cells, said cells having been enriched in glutathione or naturally rich.

26. (Currently Amended) Method according to claim 25, wherein characterized in that said glutathione is released into the wine subsequent to fermentation.

27. (Currently Amended) A method Use of glutathione protected by yeast cells, for preventing the defective aging ageing of white wine, characterized in that comprising fermentation the yeasts ~~have been~~ enriched in glutathione.

28. (new) The method of claim 15 wherein the yeast contains at least 1.5% of glutathione by weight relative to the weight of solids of the yeast.

29. (new) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.3 g/l to 0.7 g/l of must.

30. (new) The method of claim 16 wherein the glutathione-enriched yeast is introduced into the must in a proportion of 0.5 g/l of must.

31. (new) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of at least 5 mg of glutathione per liter of must.

32. (new) The method of claim 17 wherein the introduction of said glutathione-enriched yeast into the must produces a provision of approximately 9 mg of glutathione per liter of must.

33. (new) A fruit juice of claim 20, comprising an amount of glutathione-enriched yeast which provides at least 5 mg glutathione per liter of juice.

34. (new) A fruit juice of claim 20, comprising an amount of glutathione-enriched yeast which provides approximately 9 mg glutathione per liter of juice.

35. (new) The fruit juice according to claim 22, comprising yeasts enriched in glutathione by at least 1.5%, by weight of glutathione relative to the weight of solids of the yeast.